

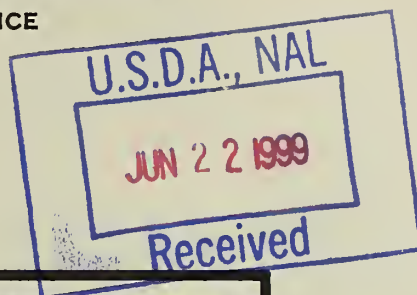
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UNITED STATES DEPARTMENT OF AGRICULTURE  
CONSUMER AND MARKETING SERVICE  
WASHINGTON, D.C.



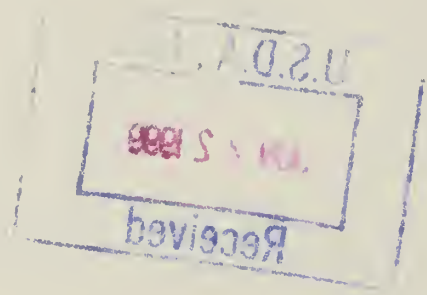
**UNITED STATES  
STANDARDS**  
*for grades of*  
**PEANUT BUTTER**



EFFECTIVE FEBRUARY 5, 1972

Third Issue

These standards supersede the standards  
which have been in effect since  
March 23, 1962



This is the third issue of the United States Standards for Grades of Peanut Butter. These standards are issued by the Department after careful consideration of all data and views submitted. They were published in the Federal Register of January 6, 1972, to become effective February 5, 1972.

This grade standard is issued under authority of the Agricultural Marketing Act of 1946 which provides for the issuance of official U.S. grades to designate different levels of quality for the voluntary use of producers, buyers, and consumers. Official grading service is also provided under this Act upon request of the applicant and upon payment of a fee to cover the cost of the service.

As is the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

These standards are issued by the Department after careful consideration of all data and views submitted and the Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization and Inspection Branch  
Fruit and Vegetable Division, C&MS  
U.S. Department of Agriculture  
Washington, D. C. 20250

# UNITED STATES STANDARDS FOR GRADES OF PEANUT BUTTER<sup>1</sup>

Effective February 5, 1972

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**AUTHORITY:** The provisions of this subpart issued under secs. 202-208, 60 Stat. 1087, as amended; 7 U.S.C. 1621-1627.

## PRODUCT DESCRIPTION, TEXTURES, TYPES, STYLES, GRADES

### § 52.3061 Product description.

"Peanut butter" means a product represented as the product defined in the Standards of Identity for Peanut Butter (21 CFR 46.1) issued pursuant to the Federal Food, Drug, and Cosmetic Act.

### § 52.3062 Textures of peanut butter.

(a) "Smooth" texture means the peanut butter has a very fine, very even texture with no perceptible grainy peanut particles.

(b) "Medium" texture means the peanut butter has a definite grainy texture with perceptible peanut particles approximating not more than  $\frac{1}{16}$  inch in any dimension.

(c) "Chunky" or "crunchy" texture means peanut butter which has a partially fine or partially grainy texture with substantial amounts of peanut particles larger than  $\frac{1}{16}$  inch in any dimension.

### § 52.3063 Types of peanut butter.

(a) *Stabilized type.* Stabilized peanut butter is prepared by any special process and/or with any suitable added ingredient(s) designed to prevent oil separation.

(b) *Nonstabilized type.* Nonstabilized peanut butter is prepared without special process or added ingredient(s) to prevent oil separation.

### § 52.3064 Styles of peanut butter.

(a) *Regular pack style.* Regular pack peanut butter is a stabilized type peanut butter prepared from peanuts from which the skins have been removed and to which salt and suitable nutritive sweetener(s) have been added.

(b) *Specialty-pack style.* Specialty pack peanut butter is any type or style of peanut butter that is not described in paragraph (a) of this section. This style includes, but is not limited to, peanut butter that is made from unblanched peanuts, and to which salt and/or a nutritive sweetener may or may not have been added.

### § 52.3065 Grades of peanut butter.

(a) "U.S. Grade A" (or "U.S. Fancy") is the quality of peanut butter that has a good color, that has a good consistency, that is practically free from defects, that has a good flavor and good aroma, that

<sup>1</sup> NOTE: Compliance with the provisions of the standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable State laws and regulations.



has uniform dispersion of any added ingredient(s), and that scores not less than 90 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U.S. Grade B" (or "U.S. Choice") is the quality of peanut butter that has a reasonably good color, that has a reasonably good consistency, that is reasonably free from defects, that has a reasonably good flavor and aroma, that has reasonably uniform dispersion of any added ingredient(s), and that scores not less than 80 points when scored in accordance with the scoring system outlined in this subpart.

(c) "Substandard" is the quality of peanut butter that fails to meet the requirements of U.S. Grade B.

#### FACTORS OF QUALITY

##### § 52.3066 Ascertaining the grade.

The grade of peanut butter may be ascertained by considering, in addition to other requirements of the respective grade, the following factors: Color, consistency, absence of defects, and flavor and aroma. The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors:	Points
(1) Color .....	20
(2) Consistency .....	20
(3) Absence of defects.....	30
(4) Flavor and aroma.....	30
Total score.....	100

##### § 52.3067 Ascertaining the rating for the factors which are scored.

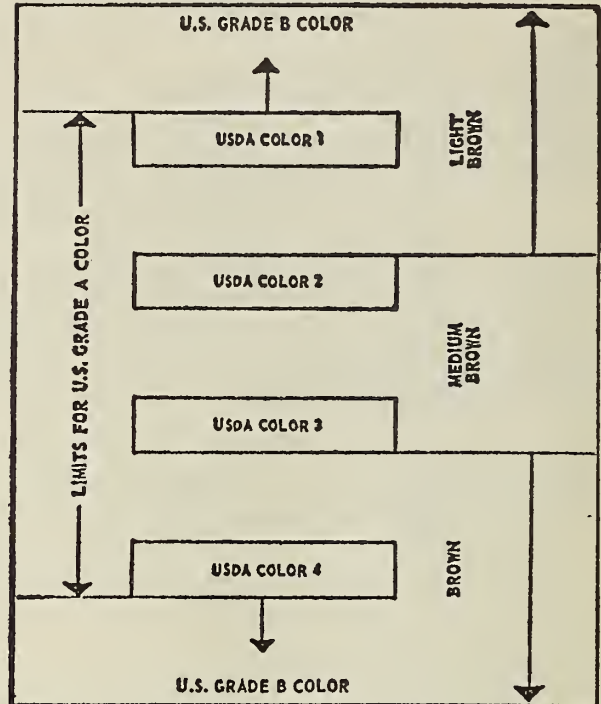
The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor is inclusive (for example, "18 to 20 points" means 18, 19, or 20 points).

##### § 52.3068 Color.

(a) General: The color of peanut butter refers to the color hue and color intensity of the overall mass, regardless of the texture and regardless of the

variety of peanuts from which prepared.

(b) Color standards: Peanut butter color may be classified in accordance with the following outline for the applicable U.S. Department of Agriculture Color Standards (hereinafter referred to as "USDA Colors"):



(c) The U.S. Department of Agriculture Color Standards shall be viewed under standard lighting conditions as follows: Compare the color of the color standard with a representative sample of peanut butter having an area and depth approximately equal to the color standard. A suitable light source of approximately 250 foot candle intensity and having a spectral quality approximating that of daylight under a moderately overcast sky and a color temperature of 7500 degrees Kelvin  $\pm 200$  degrees is preferable. With the light source directly over the color standard and product, observation is made at an angle of 45 degrees and at a distance of about 24 inches from the product.

(d) The USDA Color Standards are available only from the licensed supplier: Magnuson Engineers, Inc., 1010 Timothy Drive, San Jose, CA 95133

(e) (A) classification: Peanut butter that has a good color may be given a



score of 18 to 20 points. "Good color" means a rich color typical of peanut butter prepared from properly roasted peanuts and otherwise properly processed peanut butter; such typical color is no less brown than USDA Color 1 or no more brown than USDA Color 4, and is without any tinge of a dull, grey, or other abnormal cast.

(f) (B) classification: Peanut butter that has a reasonably good color may be given a score of 16 or 17 points. Peanut butter that scores in this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). "Reasonably good color" means color typical of peanut butter prepared from properly roasted peanuts and otherwise properly processed peanut butter; such typical color may be slightly dull and/or may have a slight grey cast; may be lighter brown in color than USDA Color 1 but is not excessively pale as indicative of insufficient roasting; or, such typical color may be more brown than USDA Color 4 but is not excessively brown as indicative of excessive roasting.

(g) (SStd) classification: Peanut butter that is off color for any reason or that fails to meet the requirements of paragraph (f) of this section may be given a score of 0 to 15 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### § 52.3069 Consistency.

(a) General: The factor of consistency refers to the spreadability of the product, and to the degree of oil separation, if any.

(b) Determination of consistency: Consistency of peanut butter is determined at a product temperature of not less than 70° F. nor more than 80° F. without mixing the product in the stabilized type, and after reasonable mixing of the product in the nonstabilized type.

(c) (A) classification: Peanut butter that has good consistency may be given a score of 18 to 20 points. "Good consistency" means that the peanut butter shall spread easily, shall not be thin nor more than slightly stiff; and, in addition to the foregoing: (1) In stabilized type

of peanut butter, there is no noticeable oil separation or (2) in nonstabilized type of peanut butter, there is no more than slight mixing required to disperse any separated oil.

(d) (B) classification: Peanut butter that has reasonably good consistency may be given a score of 16 or 17 points. Peanut butter that scores in this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). "Reasonably good consistency" means that the peanut butter is spreadable; may be moderately, but not excessively, thin; may be moderately, but not excessively, stiff; and, in addition to the foregoing: (1) In stabilized type of peanut butter, there may be no more than slightly noticeable oil separation or (2) in nonstabilized peanut butter, there may be no excessive oil separation that causes noticeable dryness or that requires more than moderate mixing to disperse the oil.

(e) (SStd) classification: Peanut butter that fails to meet the requirements of paragraph (d) of this section may be given a score of 0 to 15 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### § 52.3070 Absence of defects.

(a) General: The factor of absence of defects refers to the degree of freedom from dark particles and from any other defects (including water-insoluble inorganic residue) which affect the wholesomeness or detract from the appearance or edibility of the product: *Provided*, That in the specialty-pack style of peanut butter made from unblanched peanuts, particles of dark skins shall not be considered as defects.

(b) Definition of water-insoluble inorganic residue: "Water-insoluble inorganic residue" means the residue as determined in accordance with the method referenced in § 52.3072.

(c) (A) classification: Peanut butter that is practically free from defects may be given a score of 27 to 30 points. "Practically free from defects" means that the presence of dark particles and any other defects does not more than slightly affect



the appearance or eating quality of the product; and means that there may be present not more than 8 milligrams of water-insoluble inorganic residue per 100 grams of peanut butter: *Provided*, That such residue which may be present does not affect the edibility or wholesomeness of the product.

(d) (B) classification: Peanut butter that is reasonably free from defects may be given a score of 24 to 26 points. Peanut butter that falls into this classification shall not be graded above U.S. Grade B regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means that the presence of dark particles and any other defects does not seriously detract from the appearance or eating quality of the product; and means that there may be present not more than 20 milligrams of water-insoluble inorganic residue per 100 grams of peanut butter: *Provided*, That such residue which may be present does not affect the edibility or wholesomeness of the product.

(e) (SStd) classification. Peanut butter that fails to meet the requirements of paragraph (d) of this section may be given a score of 0 to 23 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### § 52.3071 Flavor and aroma.

(a) (A) classification: Peanut butter that has a good flavor and good aroma may be given a score of 27 to 30 points. "Good flavor and good aroma" means a flavor and aroma: Typical of freshly roasted and freshly ground peanuts; when applicable, of properly proportioned and blended ingredients; free from staleness; free from rancidity; and free from objectionable flavors and objectionable odors of any kind. To score in this classification, there may be not less than 1.0 percent, nor more than 1.8 percent, by weight, of salt in the finished peanut butter: *Provided*, That the requirements for salt in the finished peanut butter of an unsalted "specialty-pack" style are waived.

(b) (B) classification: Peanut butter that has reasonably good flavor and reasonably good aroma may be given a score of 24 to 26 points. Peanut butter that scores in this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). "Reasonably good flavor and reasonably good aroma" means a flavor and aroma that is typical of properly prepared peanut butter, which may be lacking good flavor and good aroma, but is free of objectionable flavors and objectionable aromas of any kind. To score in this classification there may be not less than 0.5 percent, nor more than 2.5 percent, by weight, of salt in the finished peanut butter: *Provided*, That the requirements for salt in the finished peanut butter of an unsalted "specialty-pack" style are waived.

(c) (SStd) classification: Peanut butter that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 23 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### EXPLANATIONS AND METHODS OF ANALYSIS

##### § 52.3072 Methods of analysis for water-insoluble inorganic residue and salt.

The water-insoluble inorganic residue and salt in peanut butter is determined in accordance with the latest official method outlined in the Official Methods of Analysis of the Association of Official Analytical Chemists or any other method that gives equivalent results.

#### LOT COMPLIANCE

##### § 52.3073 Ascertaining the grade of a lot.

The grade of a lot of peanut butter covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87).



# SCORE SHEET

## § 52.3074 Score sheet for peanut butter.

Size and kind of container .....		
Container marks or identification .....		
Label .....		
Net weight (ounces) .....		
Texture (smooth, medium, chunky) .....		
Type (Stabilized, Non-Stabilized) .....		
Style .....		
Water insoluble inorganic residue (mg./100 grams) .....		
Salt (percent by weight) (when applicable) .....		
Color .....		
	Score points	
Color .....	20	{(A) 18-20 (B) <sup>1</sup> 16-17 (SStd) <sup>1</sup> 0-15
Consistency .....	20	{(A) 18-20 (B) <sup>1</sup> 16-17 (SStd) <sup>1</sup> 0-15
Absence of defects .....	30	{(A) 27-30 (B) <sup>1</sup> 24-26 (SStd) <sup>1</sup> 0-23
Flavor and aroma .....	30	{(A) 27-30 (B) <sup>1</sup> 24-26 (SStd) <sup>1</sup> 0-23
Total score .....	100	
Grade .....		

<sup>1</sup> Indicates limiting rule.

Dated: December 30, 1971.

G. R. GRANGE,  
Deputy Administrator,  
Marketing Services.

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